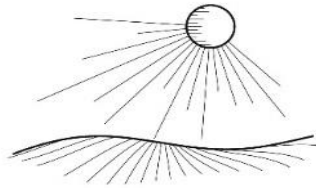


# I CAMPI



## *Amarone della Valpolicella DOCG "Campi Lunghi"*



**Denomination:** Amarone della Valpolicella DOCG

**Name of the wine:** Campi Lunghi

**Grape Varieties:** Corvina and Corvinone 85%, Rondinella 10%  
Croatina 5%

**Area of production:** Progno di Cellore in highest Illasy Valley

**Year of system:** from 1971 to 2003

**Density of system:** 3000 - 8000 plants/ha

**Yield per hectare:** 5 000 - 7000 kg of grape per hectare

**Yield per plant:** 0,6 - 1,2 kg

**System disposition:** 1m x 3m - 0,65m x 2m

**Vineyard surface:** 6 ha

**Altitude of the vineyard:** 270 m. a.s.l.

**Exposure:** south - south east

**Training system:** Pergoletta Veronese - Guyot

**Soil:** Stony

**Climatic notes:** well exposed and windy area

**Harvest:** September - October

**Destemming and crushing:** yes

**Maceration:** 10 - 15 days

**Clarification:** static - natural

**Fermentation container:** inox - wood

**Temperatures of fermentation:** 23° - 25° C

**Yeasts:** selected in the cellar

**Fermentation length:** 10-15 days

**Malolactic fermentation:** complete in wood

**Eleavage:** six months on the yeasts with batonage

**Aging:** 18 months in barrique + 18 months in bottle

**Bottling:** Week of Easter 3 years after the harvest

**Thinning in the bottle:** minimum 12 months before sale

**Alcohol:** 16% Vol

**PH:** 3,42

**Total acidity:** 5,5 gr/l in tartaric acid

**Net dry extract:** 42 gr/l

**Best evolutionary peak:** two year after bottling

**Aging capacity:** very long

